

SOCIETY

OKLAHOMA GIRL BRIDE OF TORRANCE MAN

The home of Mr. and Mrs. George Peckham of Post avenue was the scene of a pretty wedding Monday evening, when Miss Oma Caroline Ball of Leedy, Okla., became the bride of Calvin R. Allan of Torrance.

Miss Eloise Carter and John Mc-Cuish attended the young couple. The ceremony was performed in the beautifully decorated living room by Rev. Frederick Essig, in the presence of about 50 guests.

The bride, who arrived in Torrance a few hours before the ceremony, was overcome with pleased surprise at the home wedding which was substituted for the court house wedding which she and Mr. Allan had planned.

Mr. and Mrs. Allan, who will make their home in Torrance, received many beautiful gifts. They slipped away in the midst of the supper festivities, for a brief honeymoon trip. On their return Mr. Allan will resume his duties with Schultz, Peckham and Schultz.

KNIGHTS OF COLUMBUS WILL HAVE DANCE

The Redondo Beach and Torrance Knights of Columbus will observe Columbus Day with an invitational dance to be held Monday evening, Oct. 12, at the American Recreation Center Hall.

Legion Will Honor Comrade With Banquet

The American Legion Luncheon Club of Los Angeles will give a banquet in honor of Comrade Frank H. Nichols Friday, Oct. 16, at 6:30, at the Elite Cafe, 633 South Flower street.

Members of the American Legion, the Auxiliary, the Forty and Eight, and all ex-servicemen, especially those who have secured homes by reason of the provisions of the veterans' welfare act, are urged to attend the banquet in honor of the man who has so ably and unselfishly served as chairman of the Veterans' Welfare Board.

Make your reservations (\$1.75 per plate) at once. Address Banquet Committee, American Legion Luncheon Club, 505 S. West Blvd., 130 S. Broadway, Los Angeles.

P.-T. A. Board Plans Drive for Members

The executive board of the P.-T.-A. met Tuesday at the Elementary School to outline some of the work for the year.

The membership drive was the main discussion. It was decided to reward the room that secured the most members during the drive by giving them a Thanksgiving party.

The prizes for the room having the most members present at the regular meetings of the month is an aquarium for the primary grades, and stereoscopes for the higher grades.

The regular meetings will be held on the fourth Tuesday of each month. The next meeting will be on Oct. 27, at 2 p.m. A good musical program put on by the pupils of both schools is being arranged by Mrs. Thompson. Mr. Bell will speak on "The Cost of Public Education."

The executive board meets on the third Tuesday of each month.

Torrance Girls in Elks' Musical Show

Two Torrance girls, Miss Helen Reeve and Miss Dorothy Howe, will appear in "The Girl From Honolulu," a three-act musical comedy to be staged by the Redondo Elks' Club Oct. 15, 16 and 17, for the benefit of the Elks' Christmas basket fund.

MISS WOODINGTON HAS BIRTHDAY PARTY

The home of Mr. and Mrs. E. C. Woodington of Arlington avenue was the scene of a jolly party Tuesday evening, when about 25 young people gathered to help Miss Ethelene, the daughter of the house, celebrate her birthday.

Games and music afforded amusement for the guests, who enjoyed refreshments at a late hour.

Miss Woodington received a number of beautiful gifts.

ATTEND O. E. S. RECEPTION OF SOUTHCATE CHAPTER

Advancement Night and a reception to associate matrons and associate conductresses, held by the Southgate Chapter, O. E. S., Tuesday evening, was attended by Mrs. D. C. Turner, Mrs. E. N. Tomkins, and Mrs. A. W. Johnson.

CHARMING DINNER AT MACALPINE HOME

Guests at a charming dinner given Saturday evening by Mr. and Mrs. R. B. MacAlpine of Gramercy avenue were Mr. and Mrs. George T. Jeffers and Mr. and Mrs. Fred Mansur, of Los Angeles, and Mr. and Mrs. Carl Hyde.

Mr. and Mrs. H. E. Dart were returned from a month's motor trip to Tacoma and Seattle, Wash., and Portland, Ore.

New Club Will Offer Good Program

The recently organized Young Men's Club has made arrangements to cope with immense crowds that throng Nativity Hall on Wednesday nights. On next Wednesday night an unusual program will be presented. There will be two numbers, one from the Fantasia circuit and the other from the Orpheum circuit.

The doors open at 7:30; cards commence at 8 o'clock sharp; refreshments served at 10, followed by dancing. While refreshments are being served the entertainment is being held. A cordial invitation is issued to the public to attend.

Plans for Party Are Arranged

Three candidates were initiated at the meeting of the American Legion Auxiliary held Tuesday evening at the Crossland home on Engracia avenue. The new members are Mrs. W. Johnson, Mrs. Louis Deininger, and Mrs. Forrest J. Young.

Committees were appointed to arrange for the formal dance and card party to be held on the eve of Armistice Day, Tuesday, Nov. 10. Complete details will be published in a later issue.

Orioles Win From Gardena

Last Friday night the Battling Orioles, a girls' basketball club team of Torrance, played the girls of the M. E. Church of Gardena. At the end of the game the score was 8 to 5 in favor of the Orioles. The Outlaws, the boys' basketball team, played Gardena the same night. They seemed to think the girls' had set them a good example, so they beat Gardena 19 to 12.

RETURN FROM TRIP

Mr. and Mrs. P. G. Briney returned Monday from a combined business and pleasure trip to Santa Maria and Salinas. Side trips included a "clam hunt" at Pismo Beach and a visit to the Monterey peninsula.

See Our Want Ads for Results!

WIFE SAVERS

BY MRS. MARY MORTON

Macaroni and Cheese.—Boil a package of macaroni until it is tender (about half an hour). Blanch in cold water. Melt two heaping tablespoons of butter in a saucepan, add two tablespoons of flour and mix smooth, gradually adding a pint of milk and bringing slowly to the boiling point, stirring constantly. Season with salt and pepper and a cup of grated or finely cut cheese. Pour over the macaroni in a buttered baking dish, sprinkle top with bread crumbs and grated cheese, and bake in oven for 15 or 20 minutes.

Chocolate Fudge Cake.—Cream two-thirds cup of butter with one cup sugar. Add one cup milk. Sift together one-fourth cup cocoa, one heaping teaspoon baking powder, and two and one-half cups flour. Separate three eggs, beating the whites first, to which a pinch of salt has been added, and then the yolks. Add the beaten yolks to the milk mixture. Gradually stir in the dry ingredients, which have been sifted together, and one-half cup walnut meats coarsely chopped. Lastly fold in the beaten whites.

Bake in a moderate oven. Finish with fudge frosting as follows: Take one-half cup unsweetened cocoa, one and one-fourth cups confectioner's sugar, one-third teaspoon salt, and blend together. Put one-half cup milk over the fire with one and one-half tablespoons butter. Heat to the boiling point and gradually stir in cocoa

and sugar mixture. Cook seven or eight minutes. Be careful not to burn. It is best to cook this in a double boiler. Remove from the fire, beat thoroughly, add one teaspoon vanilla and one-half cup chopped walnut meats. Leave the cake in the tin and pour frosting over to a depth of a little more than a quarter of an inch. Let cool and cut in squares.

IODINE

Iodine should be applied to all wounds and abrasions (broken skin), and the sooner it is applied the better. The best way to apply it is with a cotton swab or a camel's hair brush. Iodine will evaporate at common room temperature. It should be kept in a cool place and in a glass-stopper bottle, as it will "eat" a cork stopper.

Bacon and Eggs.—Have the bacon cut in thin slices; dip first in beaten egg, then in cornmeal or cracker crumbs. Fry brown and lay in two rows the length of the platter, then a row crosswise. Break the eggs (allowing one or more to each person) into warm, buttered skillet, season with salt, pepper and a little butter or thick cream; stir carefully as soon as they begin to whiten. Have the bacon where it will keep warm and as soon as the eggs are cooked make a border around the bacon and serve at once.

Green Peppers Stuffed with Eggs.—Cut a slice from the stem end of the peppers, remove the seeds and plunge the peppers into boiling water. Cook them for ten minutes and drain them. Fill the peppers with nicely seasoned cooked chicken, minced fine. Bake five minutes, basting once or twice, then drop an egg into each pepper; finish cooking; serve at once on rounds of hot buttered toast. Garnish with asparagus tips or parsley.

Cream Muffins.—Mix together well the yolk of one egg, two tablespoons sugar, one cup sweet milk and one-half cup melted butter. Sift in a little flour to which has been added two teaspoons of baking powder and the stiff white of the egg. Add enough sifted flour to make a thick batter. Bake in muffin pans in a moderately hot oven.

CHERRY PIE

Every housekeeper has her own way of making cherry pie; not everyone, however, knows the secret of making a juicy fruit pie with a crisp under-crust. Here are some suggestions to insure success. Pre-bake the under-crust until it is delicately colored, but not too brown, or it will be overcooked around the edges when the filling has been put in and the final cooking is done. Thicken the juice slightly with flour. Moisten the rim when laying the top crust in place and tuck the edges in carefully so that the juice will not leak out. Prick the crust to allow steam to escape. Bake in a hot oven (about 450 degrees Fahrenheit).

Shelf Gossip of SAFEWAY STORES

—for beefsteak smothered in mushrooms!

Mushrooms—special;

—Hotel mushrooms.

—instead of 50c, 3 tins for \$1.00

—there's going to be a sharp demand for beefsteaks these next few days—due to the Hotel Mushrooms—imported from France, and, instead of 50c, are offered special by your Safeway at 3 for \$1.00.

Green Hill Mushrooms

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Libby's Milk

—rich in butter fats, it is particularly well suited for cooking or baking,—for making gravies or sauces, or for mixing with fresh cream or milk for the cereal or fruit.

—the small tin, 5c
—the tall tin, 10c

Chipso

—in the wash boiler—in the washing machine—in the dish water—loosens dirt! That's the entire story.

—loosened dirt is quickly gotten rid of without effort, wear and tear on clothes; dishes emerge sweet and clean. 2 large pkgs. 45c

—a crabmeat special,

—the large tin,

—with just twice the quantity of the 33c tin. 50c

—for autumn breakfasts;

Pancakes

Makakake small 14c, large 27c
B. B. Buckwheat small 19c, large 29c
Pillsbury's small 15c, large 48c
Alber's Flapjack small 14c, large 28c
Aunt Jemima's small 14c, large 36c

Gold Medal Mayonnaise

—adds to the enjoyment of any salad; —ready at hand, fresh; made of the same fine materials you would use.
3 1/2 ounce jar, 12c
8 1/2 ounce jar, 28c
16 ounce jar, 45c

—and for the pancakes,

Oak Glen Butter, —which you'll enjoy.
Highland Maple Syrup, —the 20 oz. tin 41c
Farmer Jones Sorghum, —small tin 19c; large 28c
Log Cabin Syrup, —sm., 29c; med., 58c; lrg., 1.15

Oak Glen Vinegar

—a popular priced Cider vinegar that's excellent;
—sm., bottle, 10c; large bottle 15c

Wesson Oil, 90c
—a pint tin and a Mayonnaise Set for

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KELLOGG'S CORN FLAKES	10c
POST TOASTIES	10c
JELLO, all flavors	10c
MILK, M. & M., large can	10c

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